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Athens, 14/11/2019
Cert.Num: 1920-C00162

CERTIFICATE OF ANALYSIS

Analysis Date: 12/11/2019

Owner: Egeden Dogal Tarim Urunleri Ltd

Origin: TURKEY

Chemical Analysis

Oleocanthal	74	mg/Kg
Oleacein	76	mg/Kg
Oleocanthal + Oleacein (index D1)	149	mg/Kg
Ligstroside aglycon (monoaldehyde form)	81	mg/Kg
Oleuropein aglycon (monoaldehyde form)	216	mg/Kg
Ligstroside aglycon (dialdehyde form)	521	mg/Kg
Oleuropein aglycon (dialdehyde form)	462	mg/Kg
Total tyrosol derivatives	676	mg/Kg
Total hydroxytyrosol derivatives	755	mg/Kg
Total polyphenols analyzed	1.430	mg/Kg

Comments :

The daily consumption of 20 g of the analyzed olive oil provides 28.6 mg of hydroxytyrosol, tyrosol or their derivatives. Olive oils that contain >5 mg per 20 gr belong to the category of oils that protect the blood lipids from oxidative stress according to the Regulation 432/2012 of the European Union.

It should be noted that oleocanthal and oleacein present important biological activity and they have been related with anti-inflammatory, antioxidant, cardioprotective and neuroprotective activity.

The chemical analysis was performed according to the method published in J.Agric. Food Chem., 2012, 60 (47) , pp 11696-11703, J.Agric. Food Chem., 2014 62 (3) , 600-607 and OLIVAE, 2015, 122, 22-33.

*Oleomissional+Oleuropeindial **Ligstrodial+Oleokoronal

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